



Movia

MOVIA

Turno Malval
Brda Suho Belo Namizno Vino

REGION

Brda region

VARIETY

100% Malvasia

Type of soil: The Goriška Brda region Ponca (flesch, marlstone)

Vines system: Mono guyot, 30 year old vines

Cultivation: Organic

Vinification: 60 hours of cold maceration in maceration inox tank then the wine ages in in barrels for 8 months. Until it is bottled, no sulphur or any other conservatives are added. Thus, the wine has gone through all-natural processes and becomes sound and stable naturally, ready to last one lifetime of ours.

Ageing: Maturing in big oak barrels (Slovenian oak) and 3-4 months in the bottle.

TASTING NOTES

This wine has a strawy yellow color with a slight golden hue. First notes of peaches and golden apples with hints of dry flowers and almonds. An intense, fine and rich bouquet.

FOOD PAIRINGS

A great white wine to pair with light dishes like vegetable risotto or white fish.